

Buckwheat Shortbread

pre-heat oven 325°

1 Lb Butter, softened at room temperature

4 cups buckwheat flour

2 Cups icing sugar

3 Tbsp cornstarch

1 tsp baking powder

Combine cornstarch, baking powder and flour, add icing sugar

Add butter, mix until it is fine crumbs

Press with fork into pan

Bake at 325° Do not open oven door for 30 minutes, then check and remove when the top is lightly browned

Originally shared by “St. Peter” Thank you